

## PRODUCT DATA SHEET

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Last changed on: 30.08.2021

### B&B Chocolate Chip Flapjack 80g

#### MATERIAL CODES

<b>Article number</b>	
Baker & Baker article number	<b>10141763</b>
<b>Company</b>	
Baker & Baker GERMANY GmbH	5025183028455
Baker & Baker Products UK LTD	CTX
Baker & Baker Global	10141763
<b>Others</b>	
EAN code	5025183028455
CN code (EU)	1901200007947

#### NAME OF THE FOOD

<b>Name of the food:</b>	Flapjacks with milk chocolate chunks, unbaked, quick frozen
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#### PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Ready to bake flapjack slab with visible chocolate chunks.

Slab is scored to sufficient depth. The pucks should break off cleanly resulting in evenly shaped individual pucks.  
15 flapjack pucks per slab, 4 slabs per case.

#### GENERAL INFORMATION

<b>Country of origin:</b>	Great Britain	<b>Continent of origin:</b>	Europe
<b>Physical condition:</b>	Pastry, Quick frozen		

#### USER INSTRUCTION

<b>Application</b>			
Bake from frozen			
The time and temperature information is indicative and dependent on the operating conditions.			
<b>Working instructions</b>			
<b>Baking (Convection oven):</b>	<b>Time:</b>	13 - 15 min	<b>Temperature:</b> 165 °C
<b>Baking (Traditional oven):</b>	<b>Time:</b>	12 - 14 min	<b>Temperature:</b> 185 - 200 °C

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
<b>Weight Per portion:</b>	80 g	75 - 85 g		per piece, unbaked
<b>Weight total:</b>	1.200 g	1.150 - 1.250 g		per slab, unbaked
<b>Length:</b>	85 mm	75 - 95 mm	Baked	
<b>Width:</b>	85 mm	75 - 95 mm	Baked	

#### SENSORIAL INFORMATION

<b>Baked</b>			
<b>Taste:</b>	Sweet, Buttery, Cereals, Milk chocolate	<b>Odour:</b>	Fresh, Baked, Cereals
<b>Visual aspect:</b>	Coarse, Square, With chocolate chunks	<b>Colour:</b>	Golden brown
<b>Structure:</b>	Soft, Chewy, Moist		
<b>Remarks:</b>	Visual aspect: Golden brown baked flapjack with an oaty appearance and visible chocolate chunks		
<b>Remarks:</b>	Structure: Soft bite with a soft chewy and moist centre, slightly crispier at the edges. Oat texture apparent.		

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**FORMULATION**

Ingredient		E-Number	%*	
Oats			30	
Belgian milk chocolate			20	
	Sugar			10
	Whole milk powder			5
	Cocoa butter			4
	Cocoa mass			3
	Emulsifier			< 1
		Soya lecithin	E 322	< 1
	Natural vanilla flavouring			< 1
Sugar			15	
Butterfat (milk)			15	
Water			7	
Modified corn starch			4	
Partially inverted sugar syrup			3	
Whole egg powder			2	
Raising agent			< 1	
	Diphosphates	E 450		< 1
	Sodium carbonates	E 500		< 1
Salt			< 1	
Wheat flour			< 1	
	Wheat flour			
	Calcium carbonate	E 170		
	Iron			
	Niacin			
	Thiamine			

\* Rounded values. The rounding is as follows: > 10 %: Rounded at 5 % (12,4 %: 10 % and 12,5 %: 15 %)  
> 1 % - < 10 %: Rounded at 1 % (2,4 %: 2 % and 2,5 %: 3 %)  
< 1 %: < 1 %

**INGREDIENT DECLARATION**

OATS; Belgian milk chocolate (22%) (Sugar; Whole MILK powder; Cocoa butter; Cocoa mass; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Sugar; Butterfat (MILK); Water; Modified corn starch; Partially inverted sugar syrup; Whole EGG powder; Raising agent: Diphosphates, Sodium carbonates; Salt; WHEAT flour (WHEAT flour; Calcium carbonate; Iron; Niacin; Thiamine).

**NUTRITIONAL INFORMATION**

Per 100 grams product	
Energy:	2,074 kJ (496 kcal)
Fat:	25,9 g
of which saturated fatty acids:	15,2 g
of which mono unsaturated fatty acids:	7,6 g
of which poly unsaturated fatty acids:	2,0 g
Carbohydrate:	57,4 g
of which sugars:	35,4 g
Fibre:	3,5 g
Protein:	6,6 g
Salt (Na x 2.5):	0,329 g

**ADDITIONAL NUTRITIONAL INFORMATION**

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,7 g
Fats of which animal derived trans fatty acids:	0,7 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	143,4 mg
Minerals - Sodium:	131,8 mg
Water:	6,9 g

Article number: 10141763

Last changed on: 30.08.2021

**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	Yes	Yes	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	Yes	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	Yes	Yes	Yes
<b>Nuts and products thereof</b>	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	2 PPM *	Yes	Yes
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	No	No	No
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.			
<b>"May contain" allergens</b>			
May contain traces of: NUTS.			

**GMO INFORMATION**

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

**DIET INFORMATION**

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	No	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

**MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g					
Staphylococcus aureus:	/ g	500				UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Salmonella:	/ 25 g	Absent				UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually

<b>Article number:</b> 10141763	<b>Last changed on:</b> 30.08.2021
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**SHELF LIFE AND LOGISTICAL INFORMATION**

<b>Storage conditions</b>	
Shelf life after production:	240 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze., Keep frozen until baking
<b>Storage conditions after baking (Lab simulation)</b>	
Shelf life:	1,5 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
<b>Transport conditions</b>	
Transport temperature:	< -18 °C

**PACKAGING INFORMATION**

<b>Distribution unit</b>			
<b>Weight net:</b>	4,80 kg	<b>Weight gross:</b>	4,96 kg
		<b>Number of pieces:</b>	60 PCE
<b>Pallet</b>			
<b>Pallet type:</b>	Pallet 1000 X 1200		
<b>DU's per layer:</b>	13 PCE	<b>Layers:</b>	15 PCE
<b>Weight net:</b>	936 kg	<b>Weight gross:</b>	994 kg
		<b>DU's per pallet:</b>	195 PCE
		<b>Total pallet height:</b>	152,5 cm
<b>Primary packaging</b>			
<b>Description:</b>	Bag	<b>Material:</b>	HDPE
<b>Quantity:</b>	1,0000 PCE		
<b>Weight:</b>	9,73 g		
<b>Colour:</b>	Blue		
<b>Width:</b>	350 mm		
<b>Height:</b>	520 mm		
<b>Description:</b>	Sheet	<b>Material:</b>	Paper
<b>Quantity:</b>	0,0173 KG		
<b>Width:</b>	450 mm		
<b>Secondary packaging</b>			
<b>Description:</b>	Label	<b>Material:</b>	Paper
<b>Quantity:</b>	1,0000 PCE		
<b>Weight:</b>	1,1985 g		
<b>Colour:</b>	White		
<b>Width:</b>	170 mm		
<b>Height:</b>	75 mm		
<b>Description:</b>	Box	<b>Material:</b>	Corrugated board
<b>Quantity:</b>	1,0000 PCE		
<b>Weight:</b>	143 g		
<b>Length (outside):</b>	355 mm		
<b>Width (outside):</b>	238 mm		
<b>Height (outside):</b>	91 mm		
<b>Coding</b>			
	<b>Expiry date:</b>	Yes	<b>Lot code:</b> YDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
<b>Tertiary packaging</b>			
<b>Description:</b>	Stretchwrap	<b>Material:</b>	LLDPE
<b>Quantity:</b>	0,3999 KG		
<b>Width:</b>	500 mm		
<b>Description:</b>	Glue		
<b>Quantity:</b>	0,0390 KG		
<b>Weight:</b>	20.000 g		
<b>Colour:</b>	White		
<b>Description:</b>	Sheet	<b>Material:</b>	Corrugated board
<b>Quantity:</b>	10,0000 PCE		
<b>Weight:</b>	356 g		
<b>Surface:</b>	0,89 m2		
<b>Colour:</b>	Brown		
<b>Length:</b>	1.155 mm		
<b>Width:</b>	767 mm		

<b>Article number:</b> 10141763	<b>Last changed on:</b> 30.08.2021
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**FOOD SAFETY / HACCP**

Microbiological hazards - specific control system			
<b>Food Safety / HACCP:</b>	Liquid Egg to be kept in chiller until ready for use. Temperature to remain below 8°C whilst on plant		
<b>Remarks:</b>	Clotted Cream Temperature to remain below 8°C whilst on plant		
Physical hazards - specific control system			
<b>Sieves:</b>	<b>Present</b> Yes	<b>Mesh</b>	<b>Remarks</b> Sugar - 2.4mm sieve Flour 0.9 mm sieve Egg 1 mm Sieve Other ingredient specific sieve sizes defined by plant
<b>Filters:</b>	Yes		
<b>Metal detection:</b>	Yes		
<b>Ferrous:</b>		<b>Ø control device:</b>	2,5 mm
<b>Non-ferrous:</b>		<b>Ø control device:</b>	2,5 mm
<b>Stainless steel:</b>		<b>Ø control device:</b>	3 mm

**LEGAL INFORMATION**

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007947	
All products are conform to the European and National food legislation.		

**STATEMENT**

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<b>Last changed on:</b>	30.08.2021
<b>Change:</b>	Origin (Information Sheet On Origin Of Raw Materials), Diet Information